

il rosso

Nibbles Stuzzichini

- Sicilian olives**  4.50
garlic and thyme marinated La Rosca Sicilian olives
- Bread, balsamic and oil** **Go** (to share)  5.95
a selection of breads, aged balsamic and extra virgin olive oil, confit garlic bulb
- Garlic pizetta** **V**
hand rolled pizetta with garlic butter with cheese 3.95 / 5.50

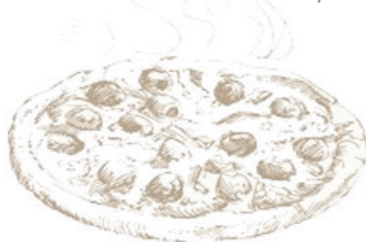
Starters Antipasti

- Pate toscana** **Go** 8.50
chicken liver pate, topped with red onion marmalade, with sourdough soldiers
- Meatballs** 8.50
braised lamb and beef meatballs, as main 15.95
pappardelle, pomodorino sauce, Grana Padano
- Aubergine parmigiana** 8.25
oven baked layers of aubergine, as main 15.95
passata, Parmesan
- Chicken lollipops** **G** 7.95
crispy chicken lollipops, sweet chilli sauce
- Vegan bruschetta**  **Go** 8.50
vegan cream cheese, guacamole, tomato jam, rocket, garlic bruschetta
- Tomato and red pepper soup**  6.50
freshly made tomato & red pepper soup served with garlic bruschetta
- Mushroom bruschetta** **V** **Go** 7.50
with a mushroom, brandy and mustard sauce, with garlic bruschetta and pangratatta
- Calabrian ribs** 8.95
sticky harissa spiced pork spare ribs
- Prawn and chorizo bruschetta** **Go** 8.95
pan fried spicy prawns and chorizo, chilli and garlic oil, on a garlic bruschetta
- Arancini** **V** 8.50
Tomato and garlic and mozzarella arancini, with spicy arabiatta sauce
- Mussels** **Go** 9.50
fresh native mussels, white wine, parsley, garlic, cream, sourdough bread



Pizza

- Margherita** **V** **Go** 12.95
mozzarella, tomato, oregano
- Pepperoni** **Go** 13.95
pepperoni, tomato, mozzarella
- Diavola** (SPICY) **Go** 13.95
fresh chilli, spicy Calabrian sausage, salsa di fuocco
- Carne** **Go** 13.95
chicken, pepperoni, Parma ham, pancetta
- Broken meatballs** **Go** 13.95
homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella
- Aglio** **Go** 13.95
roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta
- Tuna** **Go** 13.95
tuna, cherry tomatoes, Mozzarella, olives, chilli flakes
- Barbeque** **Go** 13.95
pulled pork, red onion, sweet peppers, mozzarella
- Chicken calzone** 14.95
chicken, mushrooms and mozzarella in a garlic and white wine sauce
- Meat free pizza**  **Go** 13.95
chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce



- ## Pasta
- Prawn linguine** **Go** as main 18.95
pan fried prawns, garlic, tomatoes, as starter 8.95
chilli, fennel, rocket, tossed through linguine
 - Meatball pappardelle** as main 16.95
braised lamb and beef meatballs, fresh as starter 8.50
egg pappardelle, pomodorino sauce, Grana Padano
 - Falafel linguine**  16.95
fried chickpea balls, red onion, broccolini, as starter 8.95
chilli, and pomodorino sauce
 - Braised leek pappardelle** **V** **Go** as main 16.50
braised leek and mushroom pappardelle, as starter 8.50
with pangratatta
 - N'Duja orecchiette** **Go** as main 17.95
spicy N'duja, white wine cream sauce, as starter 8.95
tenderstem, sun dried tomatoes, orecchiette
 - Beef shin rigatoni** **Go** as main 17.95
braised beef shin in red wine ragu, as starter 8.95
with Mozzarella and Parmesan, topped with parsley
 - Cacio de pepe** **V** **Go** as starter 8.95
cheese and pepper pasta with butter, Pecorino, black pepper, tossed through linguine

Risotto

- Squash risotto**  15.95
risotto of butternut squash, as starter 8.95
pine nuts and sage leaf
- Leek and parmesan risotto** as main 15.95
leek and Parmesan risotto as starter 8.95
- Smoked haddock risotto** as main 19.95
leek and Parmesan risotto, with smoked haddock and a poached egg
- Mushroom risotto** as main 15.95
chestnut and button mushrooms, as starter 8.95
butter, Parmesan, olive oil



Fish Pesce

- Smoked haddock** **G** 19.95
with mussels, crushed potatoes, tenderstem broccoli, white wine and garlic cream sauce
- Cod** **G** 19.95
spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes, pesto
- Salmon** **G** 19.95
pan roasted salmon, caper cous cous, tenderstem broccoli, beurre blanc sauce
- Moules frites** **Go** 16.95
fresh native mussels, white wine, parsley, garlic, cream, with fries and garlic bruschetta



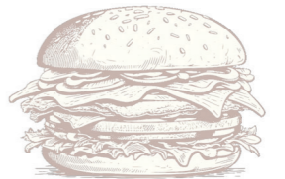
Mains Secondi

- Chicken** **G** 18.95
pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a creamy mushroom sauce
- Spezzatino di manzo** **Go** 20.95
braised beef in a red wine sauce, with mash, chantenay carrots, mushrooms, silverskin onions and pancetta crisp
- Lamb** **G** 20.95
braised lamb, Dauphinoise potatoes gratin, minted peas and pods, sundried tomatoes, pesto, jus
- Porchetta (Pork)** **G** 18.95
Italian seasoned pork roll, bacon jam, crushed new potatoes and seasonal greens, spiced apple sauce, jus
- Tuscan stew**  16.95
with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage.
- Chicken milanese** **Go** 18.95
cornflake coated chicken breast, pan fried until golden, peperonata, fried hens egg with fries and aioli



Burgers

- Brie burger** Quarter pound 15.95
lettuce, tomato, caramelised Half pound 17.95
onions, bacon jam, Somerset Brie, brioche style bun, served with fries
- Chicken Ceasar burger** 15.95
lettuce, tomato, pancetta, Ceasar dressing, brioche style bun, served with fries
- Miami deluxe burger**  16.95
lettuce, tomato, smoked Applewood cheese, caramelised onions in a brioche style bun served with fries
- Spiced chick'n burger**  16.95
lettuce, tomato, smoked Applewood cheese, with a sweet chilli sauce in a brioche style bun served with fries





Sides

- Patates frites** with aioli **G** **V** 3.50
- Seasonal greens** **G** 3.95
- Dauphinoise potatoes** **V** **G** 3.95
- Mashed potatoes** **G** **V** 3.95
- Dressed house salad** **G** **V** 4.50
- Rocket and parmesan salad** **G** 3.50
- Garlic mushrooms** **G** **V** 3.50
- N'Duja tenderstem broccoli** 4.50
- Garlic pizetta 7"** **V** 3.95
- Garlic pizetta 7"** with cheese 5.50
- Garlic pizetta 12"** with cheese 9.95



Salads Ensalada

- Rosso salads** 16.95
dressed mixed leaves, tomatoes, cucumber, sweet peppers, red onion, coleslaw, sundried tomato and raisin cous cous, garlic flatbread with a caper and raisin dip. Choose from:
- chicken
- tuna
- smoked salmon
- falafel 
- goats cheese and honey
- chickpea and olives 

A discretionary Service Charge of 9% will be added to your bill.


Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

All our food is prepared, cooked and served by humans, mistakes can happen.

Please inform us if you are not happy with any aspect of your visit. (We do care!)

Steak sauces:

- Peppercorn **G** 2.50
- Parmesan cream **G** 2.50
- Mushroom, brandy and mustard **G** 2.50

V These dishes are suitable for vegetarians
 These dishes are suitable for vegans

G These dishes are suitable for a gluten-free diet

Go These dishes can be made suitable for a gluten free diet
Please ensure you **clearly advise your server** that you require the gluten-free option.

Due to our kitchen set-up, we cannot guarantee that cross contamination will not occur

Don't forget to validate your parking
Failure to do so **will** result in a parking charge



White wine

- Lupo Nero, Bianco**  175ml / 250ml / bottle 5.50/7.85/22.00
Sicily (12%abv)
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit
- Pinot Grigio, Rocca Estate**  5.50/7.85/22.00
Veneto, Italy (12%abv)
A dry, fuller, more floral style, with racy, balanced fruit
- Chardonnay, Grande Passolo**  7.00/9.95/28.00
Puglia, Italy (13.5%abv)
Full of tropical fruit pineapple and melon flavours on the palate
- Sauvignon Blanc, Frost Pocket** 7.00/9.95/28.00
Marlborough, New Zealand (13%abv)
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours
- Vermentino, Amoruccio**  6.90/9.85/27.50
Sicily, Italy (12.5%abv)
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish
- Gavi di Gavi, Villa Casetta** 35.00
Piedmont, Italy (12%abv)
Piedmont's most celebrated white wine. Intensity and finesse of the Cortes
- Shoreline, Lyme Bay**  35.00
Devon, England (11.5%abv)
Well-balanced with crisp acidity and complex layers. A palate of lemon and lime with a background of herbaceous notes. An excellent match for seafood dishes
- Sauvignon Blanc, Bottega**  35.00
Collio, Italy (13%abv)
The fragrance of grapefruit peel accompanied by hints of banana, and lychee
- Soave, Bertani,**  40.00
Veneto Italy (12.5%abv)
A true Italian classic. During its 150 year history, it was served at the coronation of King George VI




Fizz

- 125ml/bottle
- House Prosecco 5.25/27.00
Veneto, Italy (from 11%abv)
- Bottega Millesimato Brut 27.00
Veneto, Italy (11%abv)
- Bottega Dei Poeti Rosé 27.00
Veneto, Italy (11%abv)
- Prosecco Bottega Gold
- Prosecco Bottega Gold Rosé
- Veneto, Italy (11%abv)
- Mini bottle 200ml 10.00
- Bottle 750ml 45.00
- Magnum 1500ml 90.00
- Jereboam (The Ultimate Showstopper) 3000ml 150.00
- Bottega ZERO Gold 23.00
Veneto, Italy (0%abv)
- Bottega ZERO Rosé 23.00
Veneto, Italy (0%abv)
- Veuve Cliquot 85.00
- Moet et Chandon 75.00
- Bollinger 85.00
- Laurent Perrier Rosé 120.00











Rosé wine

- 175ml / 250ml / bottle
- Lupo Nero Rosato**  5.50/7.85/22.00
Puglia, Italy (12%abv)
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits
- White Zinfandel, Jack Rabbit** 6.25/8.90 /25.00
California (9%abv)
Delicate floral aromas, and a fresh, light sweetness
- Château Miraval Rosé** 38.00
France (13%abv)
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance personified...



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Red wine

- 175ml / 250ml / bottle
- Lupo Nero, Rosso**  5.50/7.85 /22.00
Puglia, Italy (12.5%abv)
Dark berry fruit with a ripeness that only the Mediterranean sun can bring
- Cabernet Sauvignon, Armonia**  5.50/7.85/22.00
Maule Valley, Chile (13%abv)
fruity, medium bodied with black fruit flavours and vanilla notes on the finish
- Merlot, Rocca Estate**  6.00/8.60/24.00
Veneto, Italy (12%abv)
Youthful, fruity style from the soft, fleshy character of the Merlot grape
- Sangiovese Primitivo, Amoruccio** 6.25/8.90 /25.00
Puglia, Italy (13.5%abv)
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food
- Rioja Crianza, Carlos Serres**  6.90/9.85/27.50
Rioja, Spain (13%abv)
Mature red fruit, spices and licorice hints, well structured, fresh & fruity
- Shiraz, The Black**  6.90/9.85/27.50
South Australia, Australia (14.5%abv)
Blackberry and plum, toasty vanilla and spicy oak
- Malbec, Don David Reserva**  7.15/10.00/30.00
Valles Calchaquies Argentina (14%abv)
Rich, filled with berries, plum jam, and the elegant scent of violets
- Valpolicella, Lenotti**  33.00
Bardolino, Italy (13%abv)
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds
- Primitivo, Papale**  40.00
Manduria, Italy (14.5%abv)
Rich, full bodied, velvety red wine, The Pope's Favourite!



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a parking charge


Panuzzo

A panuzzo is a little-known street food born in Gragnano, a small town south of Naples. Served in a warm pizza bread, with either fries or salad
Please note: These may not be available after 5.00pm, please ask your server






- Italian ham Go** 9.95
Parma ham, mixed salad' Gorgonzola cream and honey
- Chicken Go** 9.95
breaded chicken Milanese, mixed salad, pancetta, and ceasar dressing
- Porchetta Go** 9.95
Italian seasoned pork roll, mixed salad, spiced apple and N'duja cream
- Mediterranean veg**  **Go** 9.95
grilled Mediterranean veg, balsamic glaze, mixed salad, vegan pesto (contains nuts)

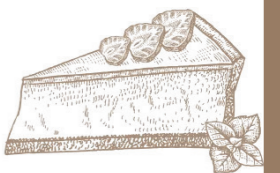
Mini Pizza

- 7" pizza, served with either fries or a side salad
- Aglio** 9.00
- Margherita** 9.00
- Pepperoni** 9.00
- Diavola (spicy)** 9.00
- Broken meatballs** 9.00
- Carne** 9.00
- Meat free**  9.00
- Barbeque** 9.00



Desserts Dolce

- New York cheesecake** 7.50
New York cheesecake, lemon confit, cranberry compôte
- Cornetti**  7.95
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits
- Sticky date pudding** 7.95
steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream
- Lemon drizzle cake** 7.95
with clotted cream
- Pannacotta**  7.95
Vanilla with granola and fruit compote
- Chocolate brownie** 7.95
double chocolate brownie, vanilla ice cream, chocolate sauce
- Affogato Go** 6.95
vanilla ice cream, bathed in espresso
- Pizookie** 7.50
baked chocolate chip cookie dough with vanilla ice cream
- Ice cream Go** 6.95
three scoops of your choice, choose from: strawberries and cream, pistachio and almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate
- Berton vineyard dessert wine**  100ml 7.95
luscious, honeyed flavours of peach and apricot, served with biscotti



For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory